

# bulalo

With the soup's steaming broth and meat that's fall-off-the-bone tender, you'll feel like you've been transported to the best bulalohan in cool Tagaytay.

## INGREDIENTS

2 kg beef shanks, bulalo  
 10 cups water  
 2 pieces red onions, halved  
 ¼ tsp black peppercorn  
 4 tsp Datu Puti Patis  
 ¼ kg sweet corn, cut into 1-inch thick pieces  
 2 cups cabbage  
 1 ½ cups pechay  
 ¼ cup sliced scallions  
 1 Tbsp Datu Puti Patis

## DIPPING SAUCE

¼ cup Datu Puti Patis  
 2 pieces calamansi, juiced  
 1 siling labuyo, sliced

## PROCEDURE

- 1 In a large pot, place the meat, water, onions, peppercorn, and **Datu Puti Patis**. Simmer for at least 3 hours or until meat is tender.
- 2 Add sweet corn. Cook for 5 to 10 minutes, then add cabbage, pechay, and scallions. Season with **Datu Puti Patis**, and serve while hot.



- 3 Make sauce: Mix **Datu Puti Patis**, calamansi juice, and siling labuyo. Serve on the side.

**TAKES** 3 HOURS

**MAKES** 4 TO 5 SERVINGS



**SKILL BOOSTER** Simmering the stew for at least 3 hours makes the meat extra tender and the broth more flavorful.